



ALCOHOL

13,5% Vol.

RESIDUAL SUGAR

1 g/l

ACIDITY

4,4 g/l

PN 21

PINOT NOIR RISERVA 2021

Location: Pianizia di Sopra

Sea level: 450 m

Soil: sandy clay, moraine gravel with limestone deposits

Slope: 65 %

Cultivation method: Guyot

Age of vines: 20-35 years

Harvest: mid to end September

VINIFICATION

Grape Varieties: 100% Pinot Noir

Winemaking: Cold maceration for 5 days at 2-4 °C followed by spontaneous fermentation in an open vat with maceration. Skin mashing twice a day for 3-4 weeks.

Vinification: Malolactic fermentation and natural sedimentation in stainless steel tanks and followed by ageing in 500 l tonneau (30% new wood, 70% second/third passing layers) for 14 months.

TASTING NOTES

Colour: juicy ruby red with garnet reflections

Bouquet: Very fine, fruity bouquet with notes of wild berries and cherries. Slightly spicy and herbaceous nuances, with a hint of smokey notes.

Taste sensation: Elegant and filigree in the drink, balanced sweetness-acidity ratio, pleasant spicy mineral perception with a juicy, long-lasting finish.

Food recommendation: This wine is excellent with game, lamb, rabbit and hard cheese.

Serving temperature: 12-14 °C

Optimum drinking maturity: up to 2030